ZEKE'S 9 COMMANDMENTS FOR PROPER TEA MAKING

- 1) Use the best water—water from the water cooler NEVER, NEVER tap water unless good.
- 2) Never, NEVER place anything related to coffee in the tea pot or tea kettle. You ruin tea with even the faintest taste of coffee.
- 3) Boil water. Do not use whimpy luke warm water from the cooler. The tea kettle is meant to be used. Boil the water.
- 4) Boil water at most twice. Do not over boil water! Yes it is possible to over boil water and drive out all the oxygen. Oxygen enhances taste.
- 5) Warm up tea pot. Put some water in tea pot, swish it around and discard. This warms the tea pot so the boiled water goes into a warm vessel. I fusing a ceramic pot you can microwave it with some water inside. Don't microwave a metal pot!
- 6) Place tea in tea pot. Put appropriate amount of tea in tea pot. For out tea pot, 3 bags works perfectly.
- 7) Let it steep. You must let the tea soak for 3 to 5 minutes. If you like a little of the acidy taste of tea let it soak longer. It is acceptable to stir and swirl tea while soaking.
- 8) Place tea cozy on tea pot while steeping. A tea cozy keeps the tea hot. There is no such thing as tea that is too hot. The closer to scalding the better
- 9) Place milk in cup then pour tea into the milk. This way you warm the milk with the tea. (One can only pour milk into tea when there is no pot to steep tea in.)